

PRODUCT SPECIFICATION · LIFEPACK MAP BAG

# Strawberry

*Fragaria × ananassa*



## PRODUCT DETAILS

|                     |                                                                                                                                                                                                                                                                                 |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product</b>      | Lifepack MA-MH (Modified Atmosphere / Modified Humidity) strawberry MAP bag. MAP maintains high humidity and prolongs senescence, thus keeping the product fresher and firmer for longer.                                                                                       |
| <b>Produce type</b> | Non-climacteric fruit, harvested fully ripe; highly perishable                                                                                                                                                                                                                  |
| <b>Ethylene</b>     | Production Low · sensitivity Low (does not ripen further after harvest — UC Davis Postharvest)                                                                                                                                                                                  |
| <b>Suitable for</b> | Organic & conventional strawberry (inert film — no organic certification needed)                                                                                                                                                                                                |
| <b>Background</b>   | Strawberry does not ripen after harvest and must be picked at full colour and flavour. Its delicate structure and low thermal mass make it highly prone to moisture loss, wet bruising and Botrytis (grey mould) decay, and a fresh green calyx is important for retail appeal. |

## PERFORMANCE & BENEFITS

|                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|--------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Shelf life – cold chain</b>       | Up to 2 weeks at 0 °C                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Shelf life – ambient</b>          | Up to 5 days at 10 °C                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Recommended atmosphere</b>        | O <sub>2</sub> 5–10% · CO <sub>2</sub> 10–15% · RH 90–95%<br>General postharvest guidelines (UC Davis Postharvest); vary by cultivar, maturity & region.                                                                                                                                                                                                                                                                                                                                   |
| <b>LIFEPACK MAP BAG KEY BENEFITS</b> | <ul style="list-style-type: none"> <li>• Extended shelf life for longer storage and distribution</li> <li>• Reduced dehydration, preventing weight loss and withered calyx</li> <li>• Inhibition of wet bruising</li> <li>• Prolonging freshness after harvest</li> <li>• Maintained colour and firmness</li> <li>• Maintained freshness and aroma</li> <li>• Inhibition of Botrytis (grey mould) and other storage rots</li> <li>• Higher profitability due to reduced wastage</li> </ul> |

## MATERIAL, FILM & COMPLIANCE

|                                |                                                                                                                |
|--------------------------------|----------------------------------------------------------------------------------------------------------------|
| <b>Film structure</b>          | Coextruded multilayer film — polyamide (Nylon-6, CAS 25038-54-4) and polyethylene / copolymer (CAS 9002-88-4)  |
| <b>Thickness / WVTR</b>        | 22 microns · water vapour transmission (WVTR) 7–9 g/m <sup>2</sup> /day                                        |
| <b>Properties</b>              | Transparent film; melting point 104–115 °C; density 0.918–0.923 g/cm <sup>3</sup> ; insoluble in water; stable |
| <b>Food-contact compliance</b> | FDA 21 CFR 177.1500 & 177.1520; EU 10/2011 and migration limits (EU) 1183/2012                                 |
| <b>Food safety</b>             | Manufactured under FSSC 22000 / ISO 22000 — current certificates on request                                    |

## AVAILABLE SIZES

**Formats** Lifepack MAP bags available to fit standard 2, 5 and 10 kg cartons. Custom sizes on request.

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